

# Installation and Operation Manual



## **COLOSSO SERIES**

ITALIAN BRICK OVEN

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*Gas- Fire Model*

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COLOSSO –GO 65-26''

COLOSSO- GO 80-32''

COLOSSO- GO 100-40''

COLOSSO-GO 120-48''

COLOSSO-GO 140-55''

COLOSSO-GO 160-63''



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Commercial Oven Series  
Installation, Operation & Maintenance



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## Oven Model

Commercial Oven Series Colosso



### INSTALLATION AND OPERATION MANUAL THE FORNO CLASSICO COLOSSO SERIES

COLOSSO-GO-65/26" COLOSSO-GO-80/32"

COLOSSO-GO-100/40" COLOSSO-GO-120-48"

COLOSSO-GO-140/55" COLOSSO-GO-160-63"

GAS-FIRED & GAS/WOOD COMBINATION MODELS ADDITIONAL COPIES  
AVAILABLE UPON REQUEST



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## CAUTIONS & WARNINGS

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### FORNO CLASSICO COMMERCIAL SERIES GAS-FIRED OVEN CAUTIONS & WARNINGS

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual at [www.fornoclassico.com](http://www.fornoclassico.com)

For prompt responses to service/maintenance questions, call us at (805)-895-2626

#### **READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE**

Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

**IMPORTANT:** Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location.

**WHEN THE OVEN IS NOT PROPERLY INSTALLED, A FIRE MAY RESULT.  
TO REDUCE RISK OF FIRE, FOLLOW THE INSTALLATION INSTRUCTION.**

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

**CAUTION:** Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid or similar liquids to start or freshen-up a fire in this oven. Keep all such liquids well away from the oven when in use.

**IN THE EVENT OF A POWER FAILURE, NO ATTEMPT SHOULD BE MADE TO OPERATE THE OVEN.**

**IMPORTANT:** It is recommended that this oven be installed, maintained and serviced by authorized professionals.



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## CAUTIONS & WARNINGS

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**A MAJOR CAUSE OF OVEN RELATED FIRES IS A FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIAL. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.**

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**WARNING:** This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

### SAVE THE INSTRUCTIONS

Forno Classico's gas-fired ovens have been tested and approved by CSA Testing Services, and are CSA Listed to ANSI Z83.11 - 2016, CSA 1.8 - 2016, and to NSF/ANSI Standard 4 - 2016.



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## UNLOADING AND MOVING

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### RECEIVING THE OVEN

Your oven will be shipped via a common carrier from our Goleta, California Facility. The oven will arrive fully assembled and crated. You will need a forklift to remove the crated oven. Once off the truck the oven can be moved with a pallet jack. We will notify you when your oven is shipped and provide you with the tracking information and the trucking company's contact number. It is always important to call the trucking company in advance to coordinate the delivery.

Colosso Oven Model	Approximate Shipping Weight	Minimum Fork Length Required	Required Forklift Capacity	Pallet Jack Capacity
Colosso 65	1,200 lbs.	4'	3,000 lbs.	2,000 lbs
Colosso 80	2,800 lbs.	4'	4,000 lbs.	3,000 lbs
Colosso 100	3,000 lbs.	5'	4,000 lbs.	4,000 lbs
Colosso 120	3,900 lbs.	6'	5,000 lbs.	4,000 lbs
Colosso 140	4,200 lbs.	6'	6,000 lbs.	2 x 2,000 lbs
Colosso 160	5,000 lbs.	6'	6,000 lbs.	2 x 2,000 lbs

**THE OVEN IS VERY HEAVY. MOVING THE OVEN UP OR DOWN  
A RAMP OR INCLINE ON A PALLET JACK IS NOT SAFE!**



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### LIFTING THE OVEN

#### 1. USING A CRANE

Once the oven is uncrated and removed from the tie down pallet it can be lifted and placed using a crane. Rigging for placement by a crane requires the use of two sling straps to be located directly beneath the oven base and on opposite sides. The rigging straps can culminate to an overhead lifting bar or hook. Each side of the rigging straps must have tension straps to ensure that the rigging straps remain spread wide at their bases during the lifting process.



#### 2. USING A FORKLIFT

Be sure to use a forklift rated, and forks the minimum length, as shown in Appendix A. Fork extensions must be used so the forks extend through to the opposite side of the stand. The oven is very top heavy, so be sure to spread the forks as far apart as possible



#### 3. USING A PALLET JACK

Once the oven has been removed from the delivery vehicle, it can easily be moved on flat surfaces using a pallet jack. If the forks don't extend across the base, use 4" x 4" posts to bridge the space, placing the forks underneath for support.



**DO NOT TURN OVEN ON ITS SIDE**

## INSTALLATION CLEARANCES

Commercial Oven Series  
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### CLEARANCE

1. Forno Classico gas-fired ovens must have a minimum 1" clearance to combustibles from all sides, and 14" clearance to combustibles from the top.
2. Any facade materials 6" to either side of the oven doorway and above must be constructed of non-combustible building materials. You may bridge the gap between the oven and façade wall with metal stud framing and concrete board.
3. Install this oven only on a non-combustible floor surface. The non-combustible floor surface should extend 36" out in front of the oven, and extend 30" to either side of the oven doorway.

**NOTICE:** Only non-combustible materials may be applied directly to the oven.

**IF THIS OVEN IS NOT PROPERLY INSTALLED A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF OVEN RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.**

**WARNING: DO NOT PACK REQUIRED AIR SPACES WITH INSULATION OR OTHER MATERIAL.**



**WARNING:** Installation and servicing of this product could expose you to glasswool/ceramic fibers as well as calcium silicate dust. **ALWAYS WEAR RESPIRATORY AND EYE PROTECTION WHEN INSTALLING OR SERVICING THIS APPLIANCE.** Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

**PLEASE READ THIS ENTIRE MANUAL BEFORE YOU INSTALL THE OVEN. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH. CONTACT YOUR LOCAL BUILDING OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.**



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## INSTALLATION CLEARANCES

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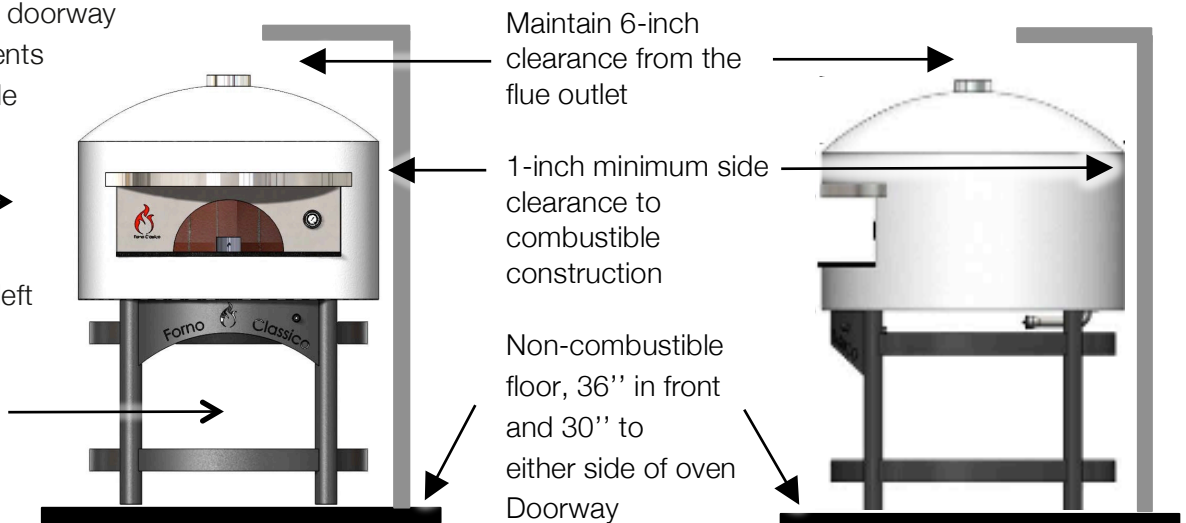


### THE FOLLOWING CLEARANCE INFORMATION APPLIES TO ALL THE COLOSSOSERIES OVENS

Forno Classico ovens carry an CSA Sanitation listing. The oven interior only is CSA listed to NSF/ANSI Standard 4. Surfaces of the oven, meant to be left exposed after facade installation, have been evaluated for sanitation and food safety and comply with NSF/ANSI Standard 4. To operate the oven in accordance with NSF/ANSI Standard 4, only pizza and bread products may be cooked directly on the floor of the oven. Other types of food may be cooked on or in pans, or other suitable containers to prevent spillage onto the oven deck.

(6" to either side of doorway and above) represents space where facade materials must be non-combustible.

This area must be left accessible and unobstructed after installation for air intake and routine service of the oven burner.



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## OUTDOORS INSTALLATIONS

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### OUTDOOR INSTALLATION

Forno Classico commercial ovens are CSA approved for outdoor installation. When installed outdoors, the open area beneath the oven must be enclosed, with the exception of the area on the front of the oven for air intake. The oven may be installed in a weatherproof enclosure. If so, be sure to maintain all clearances and adhere to the installation requirement included in this manual.



## **GAS SPECIFICATIONS**

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Forno Classico commercial ovens are equipped with a 1/2 " NPT gas connection located at the rear left of the oven. Have a licensed gas installer provide the hook-up and test all fittings and pipe connections for leaks. Use approved gas leak detectors (soap solutions or equivalent) over and around the fittings and pipe connections. **DO NOT USE A FLAME TO TEST FOR LEAKS!**

Eurosit 630 is the gas control valve that operates the interior burner. The Eurosit 630 control valve is located beneath the front right of the oven. NOTE: the gas valve is shipped in the off position.

The manifold pressure test port for the burner gas valve is a plugged tap located at the base of the gas valve body. The burner manifold pressure has been adjusted and tested at the factory. A variety of factors can influence this pressure, so be sure to test the burner manifold pressure and adjust the valve as necessary to achieve the specified pressure. NOTE: Maximum inlet gas pressure: 1/2 " (14 inches W.C.)

**This oven requires no modifications or adjustments for use at high altitudes**



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## GAS SPECIFICATIONS CONT

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### Factory Specified Manifold Pressures (W.C.) and associated BTU/hr. input values for Forno Classico Commercial Series Ovens

Colosso Oven Model	W.C. (NG)	BTU/hr Input (NG)	W.C. (Propane)	BTU/hr Input (propane)
Colosso 65	5"	50.000	10"	65
Colosso 80	5"	55.000	10"	80
Colosso 100	5"	55.000	10"	100
Colosso 120	5"	55.000	10"	120
Colosso 140	5"	55.000 x 2 Burner	10"	140
Colosso 160	5"	55.000 x 2 Burner	10"	160

Forno Classico recommends that the appliance's individual shutoff valve (supplied by others) be left readily accessible. also recommends that inspection and maintenance of the burners and gas piping connections of this appliance be performed at regularly scheduled intervals and only by professional gas appliance service agencies.

#### GAS CODE LIMITATIONS

The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 or The Natural Gas installation Code CAN/CGA-B149.1 as applicable, including:

The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve (supplied by others) during any pressure testing of the gas supply piping system at test pressure, equal to or less than 1/2 psi (3.45 kPa).



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## VENTING

Commercial Oven Series  
Installation, Operation & Maintenance



This section covers all configurations of the Series Oven: Gas-Only models. Make certain you read the appropriate section for your model.

The following are the manufacturer's recommendations for venting the Forno Classico Commercial Series ovens. It is never appropriate to use "B vent" in any part of an exhaust system connected to a Forno Classico oven. All duct material must be manufactured to the specifications of a grease duct.

At least twice a month during the first two months of operation, to establish rate of creosote buildup and necessary cleaning schedule. Typically, we recommend monthly cleaning for all solid fuel ovens. Submit your venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area. There are two venting options:

### VENTING OPTION 1

Direct Connection for Gas-Only Models (Colosso Gas Only): A listed building heating appliance chimney, also listed as a grease duct as described in NFPA 96, connected directly to the oven flue collar, Forno Classico does not recommend the use of an in-line fan. A field built grease duct, constructed and installed to the specifications of a grease duct as detailed in NFPA 96 or the International Mechanical Code, may also be used.



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## VENTING

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### VENTING OPTION 2

A Listed Type 1 exhaust hood or one that is constructed and installed in accordance with all relevant local and national codes. Note that the notch of the hood is even with the front edge of the oven. The hood should be installed in accordance with the hood manufacturer's instructions, and with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96 and/or the applicable local and national codes. Solid fuel burning ovens must be vented separately from non-solid fuel burning equipment.

It is never appropriate to use "B vent" in any part of an exhaust system connected to a Forno Classico Oven. All duct material must be manufactured to the specifications of a grease duct. Due to the possibility of sparks entering the duct, exhaust systems serving solid fuel equipment MUST not be combined with exhaust systems serving other (non-solid fuel) equipment. This model is rated as solid fuel equipment and must be vented as such.

### VERY IMPORTANT!

**FORNO CLASSICO RECOMMENDS THAT YOU CONSULT WITH A QUALIFIED MECHANICAL ENGINEER AND SUBMIT YOUR VENTING PLANS TO LOCAL CODE AUTHORITIES BEFORE PROCEEDING WITH INSTALLATION.**

### FIRE SUPPRESSION

Check with your local code officials to see if fire suppression is required in your area. If fire suppression is required, you must vent the oven using a Listed Type 1 Exhaust Hood constructed and installed in accordance with NFPA 96. If fire suppression is required, Forno Classico recommends providing protection for the hood duct collar and plenum. The fusible link in the hood must be rated at 450 °F minimum. All installations are subject to the approval of the local authority having jurisdiction.



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## VENTING CONT.

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**SEEK OUT A QUALIFIED PROFESSIONAL TO DESIGN AND INSTALL  
YOUR VENTING SYSTEM. CHECK WITH LOCAL AUTHORITIES FOR  
SPECIFIC CODE REQUIREMENTS.**

### DIRECT VENTING WITH FACTORY BUILT CHIMNEY

- Oven installations utilizing direct vent insulated chimneys must comply with UL 737 and NFPA 96
- DO NOT CONNECT THIS UNIT TO A CHIMNEY FLUE SERVING ANOTHER APPLIANCE
- Factory built insulated chimneys must be listed to UL 103 HT or ULC S627.
- Example chimney pipe: Simpson DuraTech [www.duravent.com](http://www.duravent.com)
- Applicable for building with chimneys 3 stories or less
- 2 sets of offsets (elbows) allowed (15 or 30 degree angles only)
- Attach chimney anchor plate to oven using Direct Vent Flue Adaptor - part# DVA
- Chimney must be installed per chimney manufacturer's installation instructions
- Chimney must terminate to an approved chimney cap with spark arrestor (screen mesh)
- Chimney lengths 25 feet or longer may require an exhaust fan. The Enervex GSV series fan is listed for use with a wood burning pizza oven see: <http://www.greasefans.com>
- Applicable for pizza and bread products only

### DIRECT VENTING REQUIREMENTS FOR CANADA

- The use of smoke detectors is highly recommended
- The chimney connector shall not pass through an attic, roof space, closet floor, ceiling, or similar concealed space. Where passage through a wall or partition of combustible construction is desired, the installation shall conform with CAN/CSA-B365



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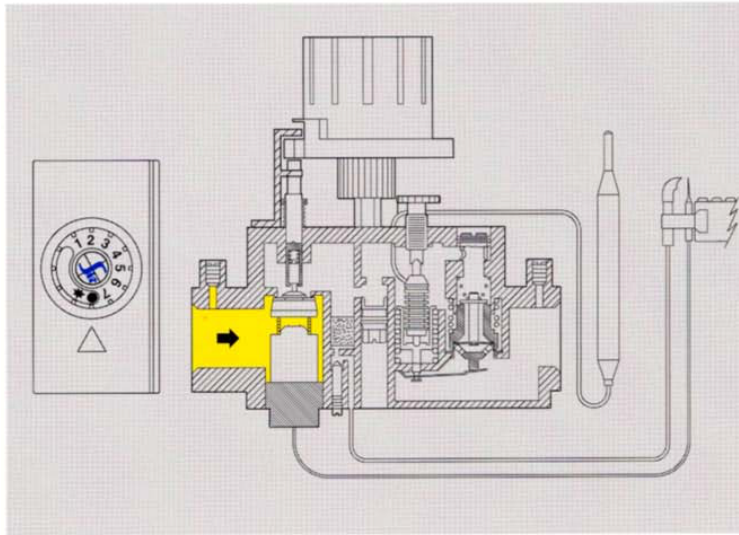
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## LIGHTING THE OVEN

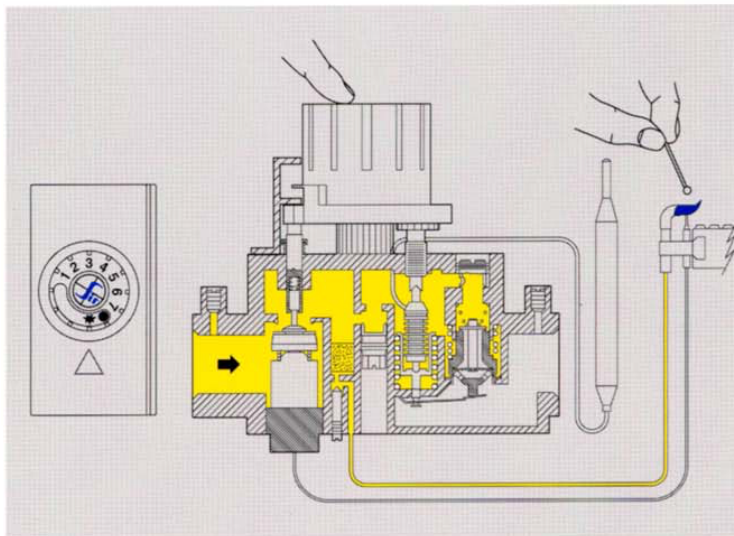
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1. Make sure that the venting system has been tested and approved for operation.
2. Make sure main gas supply line is on (valve parallel to gas line).
3. If equipped make sure oven gas shut-off valve is also on (valve parallel to gas line)



1. Starting from the off position • (Figure 1)  
press and turn the knob to the pilot position \*

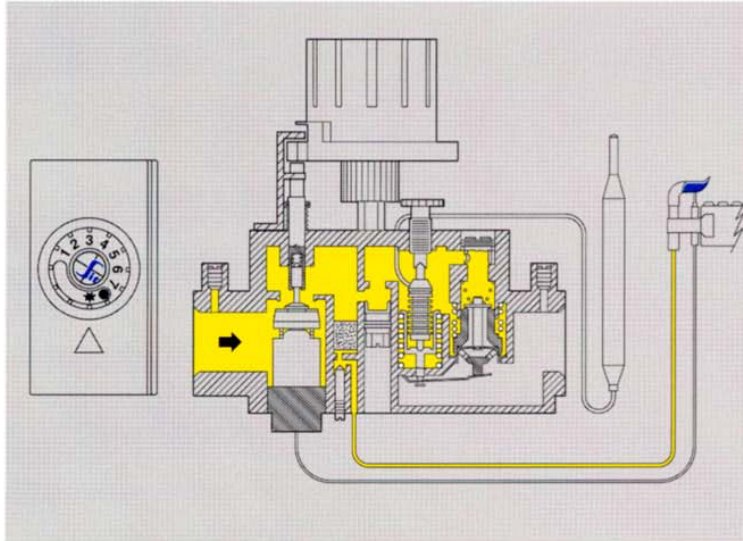


2. Press the knob in and push on ignite button rapidly, keeping the knob pressed in for 15 seconds.
3. Release the knob and listen for the sound of the pilot flame, if not burning repeat the above

## LIGHTING THE OVEN

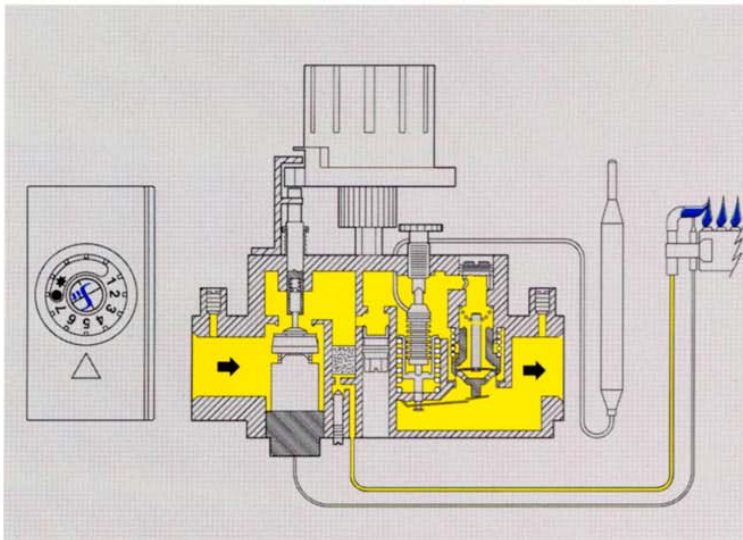
Commercial Oven Series

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4. To turn the oven (Figure 1.) off press and turn the temperature knob to the • position.

5. To set cooking temperature, dial temperature knob (Figure 4.) to heating number corresponding to flame height desired



6. To keep the main burner off and the pilot flame on, (figure 3.) turn the knob to the pilot position \*



## FLAME CONTROL

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For each specific configuration of oven there is a system that determines what the desired flame height will be. Each flame height corresponds to a saturated floor temperature. Several factors need to be accounted for in order to determine this relationship for each oven. Burning wood simultaneously in the oven will influence the settings below.

### USING THE FLAME HEIGHT INDICATOR SCALE

**Heat Up Flame:** Set Throttle Knob Pointer at “5” (highest setting) on the Flame Height Index Scale until desired temperature is reached.

**Holding Flame:** Set the flame height to “3” (~8–9" flame) on the Flame Height Index Scale for desired temperature of 570–600 °F. Set the flame height to “2” (~5–6" flame) on the Flame Height Index Scale for desired temperature of 450–480 °F.

**Cooking Flame:** After introducing the pizza/product into the oven, visually raise the flame to approximately 3 inches higher than the Holding Flame.

Return the Flame Height Control Knob to the Holding Flame position after removing the pizza/product from the oven.

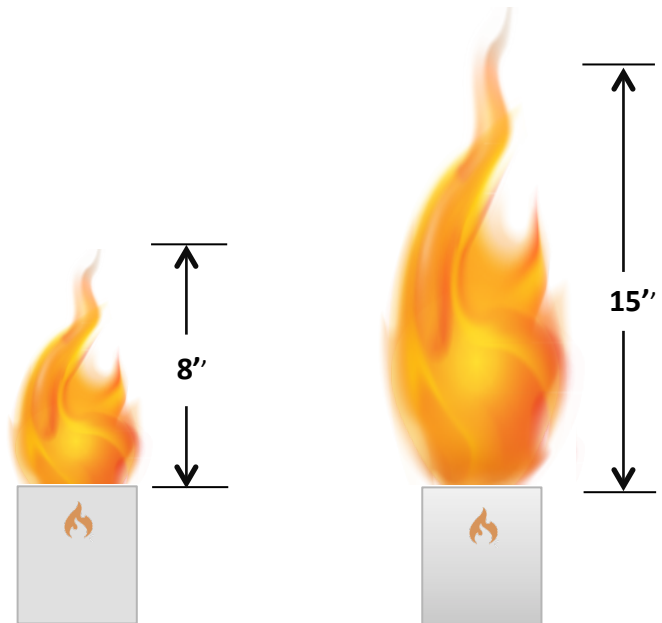
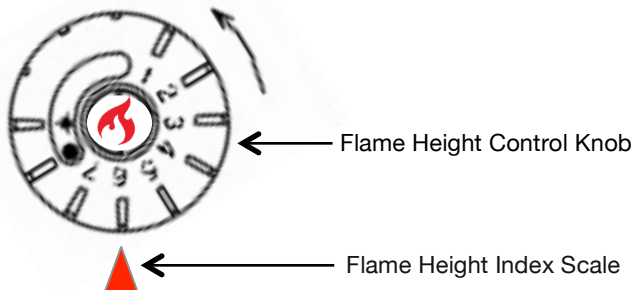
### THE COOKING FLAME HAS TWO PURPOSES:

1. To bake the top of the pizza/product as fast as the bottom of the pizza/product. 2. To help replace heat to the floor (hearth) that is lost during production cooking.

Note: The settings recommended on the Flame Height Index Scale for specific flames are based on ovens that have been installed according to specifications. Individual results may vary slightly.

### FLAME HEIGHT INDICATOR

Comprised of two parts



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## **GAS OVEN MAINTENANCE**

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### **CLEANING THE OVEN**

Clean as needed—multiple times per hour depending on production. Forno Classico recommends the use of long-handled brushes for sweeping up surface debris that will accumulate on the floor of the oven during use. Use a natural fiber brush, always brushing away from the radiant burner well to the doorway where it can be easily removed with a dough cutter or spatula. For deeper cleaning, use a brass bristled brush. The oven floor can be then cleaned with a damp (not wet) rag wrapped around the brush head.

Forno Classico offers an assortment of oven brushes available through your dealer. Specification sheets may be viewed on the Forno Classico website under Tools & Accessories.

**NEVER PLACE ANYTHING IN OR ABOVE THE RADIANT FLAME.**

**NEVER SWEEP DEBRIS INTO THE RADIANT BURNER. THIS CAN CAUSE THE BURNER TO CUT OUT, DAMAGE BURNER COMPONENTS, AND/OR EFFECT BURNER PERFORMANCE. PROBLEMS CAUSED BY DEBRIS IN THE RADIANT BURNER WILL NOT BE COVERED BY THE OVEN WARRANTY.**

**NEVER USE ICE, EXCESSIVE WATER, ANY LIQUID, OR ANY TYPE OF CLEANING CHEMICAL ON THE OVEN FLOOR. DOING SO CAN SEVERELY DAMAGE THE OVEN CERAMIC AND THIS DAMAGE WILL NOT BE COVERED UNDER WARRANTY.**

### **NIGHT HEAT RETENTION DOORS**

The Night Heat Retention Door(s) are used for nighttime heat retention.

**Do not operate the oven with doors in place.**



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## CURING THE OVEN

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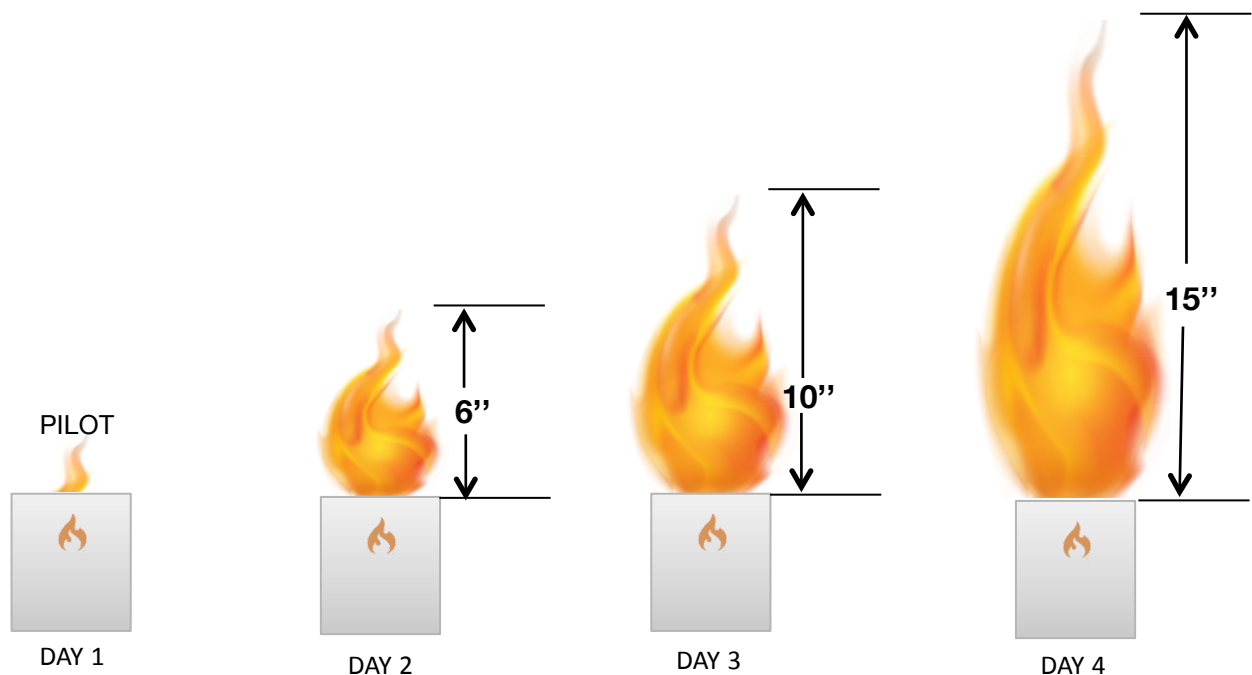
Once the installation of your gas-burning oven is complete, it is necessary to “CURE” the oven to eliminate any potential moisture within the walls and floor. The task is to slowly increase the heat inside the oven without using high heat. As you begin to use your oven, fine shallow cracks will become noticeable in the inner lining of the walls. This is to be expected as a result of the thermal expansion and does not indicate a failure of the material. However, if excessive moisture is allowed to migrate into the walls, deep and potentially damaging cracks in the clay elements could result in damages to the oven.

### FIRST DAY

1. Remove the Heat Retention Door. Light the oven pilot and adjust the radiant flame to about four inches above the burner opening.
2. With the door off, allow the oven to heat for four hours occasionally checking to verify the flame remains unchanged.
3. After four hours, raise radiant flame to 6 inch high flame. Hold this setting for an additional 4 hours.
4. After 4 hours turn the temperature control to full on and hold for at least another four hours.
5. Once the temperature reaches 500 °F the oven is ready for use.
6. Shutting Down: Once cooking is completed turn temperature to pilot setting, after oven cools replace heat Retention Door. With pilot on, the oven is now ready for use and desired cooking temperature can be set at startup. Leaving the pilot

on when not in use

assures that unwanted moisture does not accumulate inside the oven refractory materials.



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## COOKING ENVIRONMENT

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Once your oven has been pre-heated, you will need to regulate it for the style of cooking you will be doing. All cooking methods in an open hearth pizza oven are based on floor temperature and the size of the flame. Floor temperatures are best measured with a handheld infrared thermometer. You will always want to read the floor temperature with the infrared thermometer and adjust the set point to achieve the desired cooking environment.

### PIZZA OVEN ENVIRONMENT

This is defined as a hot oven having a floor temperature of 650-750 F and a live flame reaching the middle of the oven or further. Naturally, your product will determine the temperature you can bake at but you can think of the floor temperature and the flame size as a ratio. Then you can adjust your dough and toppings to work for either a bake time or a floor temperature. Expect to adjust the flame manually or use the automatic system as service changes throughout the day. The door is removed for pizza service.

FLOOR TEMP (use infrared thermometer)	FLAME SIZE	PIZZA BAKE TIME (approx. range)
750 F or more	Reaching past the middle of dome	1 ½ minutes
650 F	Reaching the middle of dome	2 ½ minutes
550 F	Reaching up the side dome	4-5 minutes

### OVEN ROASTING ENVIRONMENT

High heat roasting of meats and vegetables is achieved with a floor temperature of 550 -600 F and a maintenance flame that reaches just up the side of the oven but not across the top. The door may be placed at a slight angle on the shelf in front of the arch. If black soot accumulates on the oven dome then either turn down the flame or open the door to allow more air into the oven

### OVEN BAKING ENVIRONMENT

You can still cook in your oven using only the retained heat stored deep in the oven walls and floor. Bread can be baked the next morning or meats roasted between and after service with no flame. The door is placed in the fully closed position: an upright position fully inserted behind the arch to close off the bake chamber.



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## OVEN MAINTENANCE

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Installation, Operation & Maintenance



**READ ALL INSTRUCTIONS CAREFULLY. IMPROPER USE OR MAINTENANCE OF THIS OVEN MAY RESULT IN A BUILDING FIRE OR PERSONAL INJURY.**

### GREASE FORMATION AND THE NEED FOR REMOVAL

When exhaust air is drawn through the flue, grease-laden vapors may be present. These grease-laden vapors condense in the relatively cool oven flue or exhaust hood duct and residue accumulates on the flue lining or ducting. When ignited this grease residue makes an extremely hot fire. The exhaust hood ducting should be inspected at least once a month or until a schedule of cleaning has been determined by a qualified technician.

### DAILY MAINTENANCE

The oven, exhaust hood and grease filters (if Type 1 hood is used) should be cleaned on a daily basis. The grease filters can be removed and cleaned in a dishwasher or sink. Follow exhaust hood manufacturer's recommendations or NFPA 96 requirements for inspection, maintenance and cleaning.

### MONTHLY MAINTENANCE

Seek out a qualified chimney sweep or exhaust duct service technician to inspect and clean the flue system on a regular schedule starting monthly and adjust according to build up.

### DIRTY FLOOR MAINTENANCE

Stains can be burned off the oven floor at the end of the day by using the Max setting for 30 - 45 minutes. This is similar to a conventional oven's self cleaning mode. Allow the oven floor to rise to over 750 F and brush off any debris. Be careful to not over fire the oven.

Note: The scheduled maintenance cycle may change according to oven usage, the products cooked and seasonal weather/HVAC changes.



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## **WARRANTY & LIABILITY**

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### **WARRANTY**

FC LLC warrants that each Product sold by FC LLC shall (a) meet the written specifications therefor (if any) as of the date of delivery of such Product to Customer, and (b) be free from material defects in materials and workmanship for a period of one (3) years following the date of delivery to Customer. FC LLC HEREBY EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. To return any allegedly defective or nonconforming Product, Customer first must notify FC LLC in writing of its proposed return, and request a return merchandise authorization ("RMA") number. No Product may be returned for an alleged breach of warranty, except with a RMA. Each returned Product shall be shipped to FC LLC (in compliance with FC LLC's shipping instructions) freight pre-paid with the RMA number displayed on the outside of the shipping container. Customer will be responsible for damage occurring in shipment. FC LLC may reject any attempted return of a Product that is not made in accordance with the foregoing procedures and FC LLC's instructions.

### **LIMITATION OF LIABILITY**

In no event shall FC LLC be liable for any indirect, special, incidental or consequential damages (including lost profits or loss of goodwill), whether based on contract, tort (including negligence), or any other legal theory, arising out of or related to any order placed by Customer or accepted by FC LLC. Customer will be solely responsible for, and assumes the risk of, injury or damage occasioned by use of the Product.



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An ongoing program of product improvement may require us to change specifications without notice.